KitchenAid®

# UPPER MICROWAVE OVEN WITH CONVECTION AND/OR BROIL ELEMENT

## Use & Care Guide

In the U.S.A, for questions about features, operation, performance, parts, accessories or service, call: **1-800-422-1230.**

In Canada, for product-related questions call: **1-800-461-5681**, for parts, accessories, installation and service, call: **1-800-807-6777** or visit our website at...

**www.kitchenaid.com** or **www.kitchenaid.com/canada**

Table of Contents ..... 2

**MODELS KBMC140 KBMC147 KEMC308 KEMC378 KEMC307 KEMC377 YKEMC307 YKEMC308**

**8300890**

# TABLE OF CONTENTS


**MICROWAVE OVEN SAFETY ..... 3**
Electrical Requirements ..... 5
**PARTS AND FEATURES ..... 6**
Turntable ..... 6
Crisper Pan and Handle ..... 6
Grids ..... 6
**MICROWAVE OVEN CONTROL PANEL ..... 7**
Display ..... 7
Number Codes ..... 7
Easy Minute, Start ..... 7
Microwave Oven Cancel ..... 7
Clock ..... 7
Tones ..... 8
Timer ..... 8
Control Lock ..... 8
**BEFORE USING ..... 8**
Food Characteristics ..... 8
Cooking Guidelines ..... 9
Cookware and Dinnerware ..... 9
Aluminum Foil and Metal ..... 9
Cooking Power ..... 10
**MICROWAVE OVEN USE ..... 10**
Cooking ..... 10
Custom Cook ..... 11
Cooking in Stages ..... 11
Custom Reheat ..... 12
Custom Defrost ..... 12
Popcorn ..... 13
Keeping Food Warm ..... 14
Crisp ..... 14
Broil ..... 14
Convection Cooking ..... 15
**MICROWAVE OVEN CARE ..... 18**
General Cleaning ..... 18
**TROUBLESHOOTING ..... 18**
**ASSISTANCE OR SERVICE ..... 19**
**WARRANTY ..... 20**

# MICROWAVE OVEN SAFETY

**Your safety and the safety of others are very important.**

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:

**⚠DANGER** — **You can be killed or seriously injured if you don't <u>immediately</u> follow instructions.**

**⚠WARNING** — **You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

## IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances basic safety precautions should be followed, including the following:

**WARNING:** To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

- Read all instructions before using the microwave oven.
- Read and follow the specific “PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY” found in this section.
- The microwave oven must be grounded. Connect only to properly grounded outlet. See “GROUNDING INSTRUCTIONS” found in this section.
- Install or locate the microwave oven only in accordance with the provided Installation Instructions.
- Some products such as whole eggs in the shell and sealed containers – for example, closed glass jars – may explode and should not be heated in the microwave oven.
- Use the microwave oven only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in the microwave oven. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- Oversized foods or oversized metal utensils should not be inserted in the microwave oven as they may create a fire or risk of electric shock.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not operate the microwave oven if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- Do not deep fry in oven. Microwavable utensils are not suitable and it is difficult to maintain appropriate deep frying temperatures.
- Do not use paper products when appliance is operated in the "PAN BROWN" mode.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
- As with any appliance, close supervision is necessary when used by children.
- The microwave oven should be serviced only by qualified service personnel. Contact nearest authorized service company for examination, repair, or adjustment.
- Do not cover or block any openings on the microwave oven.

## SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INSTRUCTIONS

- Do not store the microwave oven outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like.
- See door surface cleaning instructions in the “Oven Care” section.
- To reduce the risk of fire in the oven cavity:
  - Do not overcook food. Carefully attend the microwave oven if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
  - Remove wire twist-ties from paper or plastic bags before placing bags in oven.
  - If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
  - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

# SAVE THESE INSTRUCTIONS

# PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY...

**(a)** Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

**(b)** Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

**(c)** Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:

(1) Door (bent),
(2) Hinges and latches (broken or loosened),
(3) Door seals and sealing surfaces.

**(d)** The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

## Electrical Requirements

The microwave oven is connected to a 110-volt side of the 240-volt circuit required for the lower oven. If the incoming voltage to the microwave oven is less than 110 volts cooking times may be longer. Have a qualified electrician check your electrical system.

### GROUNDING INSTRUCTIONS

- **For all cord connected appliances:**
  The microwave oven must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. The microwave oven is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

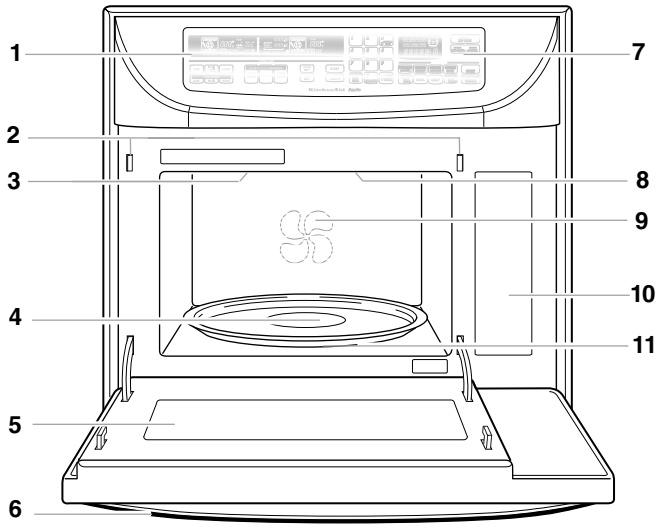
**WARNING:** Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the microwave oven is properly grounded.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the microwave oven.

- **For a permanently connected appliance:**
  This appliance must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance.

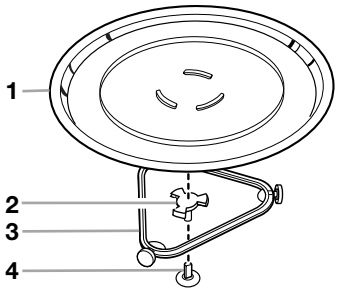
### SAVE THESE INSTRUCTIONS

# PARTS AND FEATURES




1. Lower Oven Control (on some models)
2. Door Safety Lock System
3. Microwave Light
4. Glass Turntable
5. Metal Shielded Window
6. Door Handle
7. Microwave Oven Control Panel
8. Quartz Broil Element (hidden in ceiling)
9. Convection Element and Fan (not visible - on some models)
10. Cooking Guide Label
11. Removable Turntable Support

## Turntable




*1. Turntable*
*2. Hub*
*3. Support*
*4. Shaft*

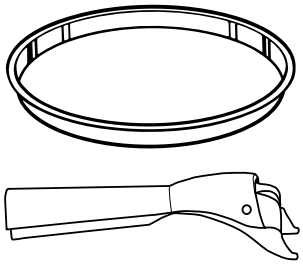
The turntable rotates in both directions to help cook food more evenly. Do not operate the microwave oven without the turntable in place. See “Assistance or Service” to reorder any of the parts.

**To Install:**

1. Remove tape from the hub.
2. Place the support on the oven cavity bottom.
3. Place the turntable on the support.

   Fit the raised, curved lines in the center of the turntable bottom between the three spokes of the hub. The rollers on the support should fit inside the turntable bottom ridge.

## Crisper Pan and Handle



The crisper pan is ideal for rapidly browning and crisping the bottom of foods, such as cookies and pizza.

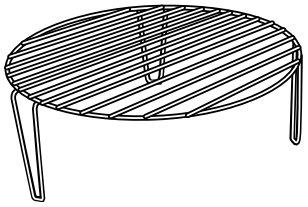
The material coating the bottom absorbs microwaves and transfers the heat to the pan and food. The crisper pan reaches 436°F (210°C) in approximately 3 minutes, at which time it stops absorbing microwaves and holds this optimal frying temperature.

- The crisper pan will become hot. Always use the handle and oven mitts or pot holders when handling.
- Never allow the crisper pan or handle to touch the inside cavity walls, ceiling or floor.
- Always use the turntable.
- Never use another metal object with the crisper pan.
- The crisper pan is designed specifically for this oven. Do not use it in any other oven.
- Use only wooden or plastic cooking utensils to help prevent scratches.
- See “Assistance or Service” section to reorder.

## Grids

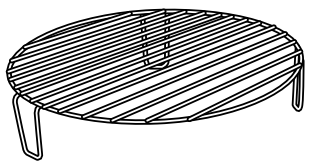
- Grids will become hot. Always use oven mitts or pot holders when handling.
- Never allow the grids to touch the inside cavity walls, ceiling or floor.
- Always use the turntable.
- Never use another metal object with the grids.
- Two level cooking is not recommended.
- See “Assistance or Service” section to reorder.

**Broiling Grid (long legs)**



The broiling grid places food close to the broil element, making it ideal for fast browning of small amounts of food. Use for Broiling only.

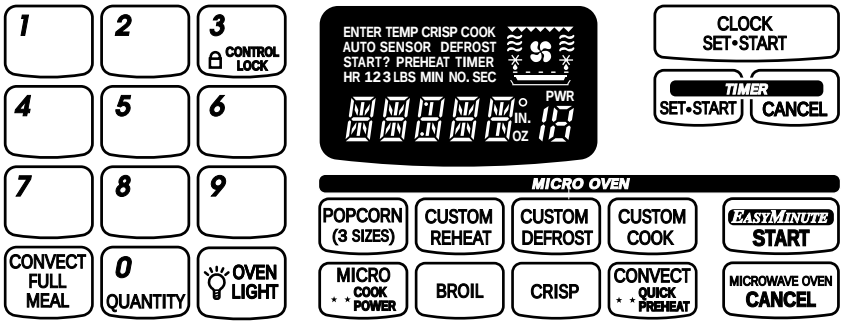
**Convection Grid (short legs - on some models)**



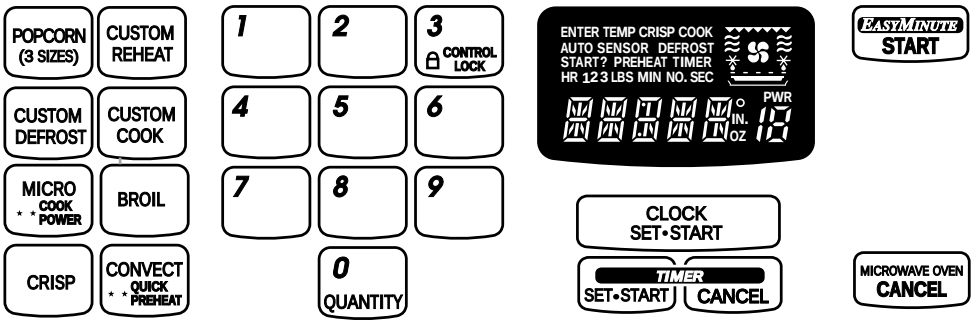
The convection grid provides optimal heat circulation for Convection Cooking.

# MICROWAVE OVEN CONTROL PANEL

**CONTROL PANEL (COMBINATION MODELS)**




**CONTROL PANEL (STAND-ALONE MICROWAVE OVEN MODELS)**




## Display

When power is first supplied to the microwave oven, the time of day will appear.

When the microwave oven is in use, the display shows cooking power, quantities, weights and/or prompts.

When the microwave oven is not in use, the display shows the time of day or Timer countdown.

## Number Codes

The microwave oven is preset with shortcut number codes. A number code includes one or more of the following: cooking power, cook time and food quantity or weight. See the code charts in the “Cooking” and “Reheating” sections for additional information.

## Easy Minute, Start

### Starting

The EASY MINUTE START pad begins any upper or single oven function except the Timer. If not pressed within 5 minutes after pressing a pad, the display will return to the time of day mode and the programmed function will be cancelled.

If cooking is interrupted, pressing EASY MINUTE START will resume the preset cycle.

### Adding Minutes

Touching EASY MINUTE START when the oven is off will start 1 minute of cooktime at 100% power.

Pressing EASY MINUTE START while the oven is operating will add cook time at the current cycling power by one minute. Multiple minutes can be added by repeatedly pressing EASY MINUTE START.

During Convection Cooking, pressing EASY MINUTE START will not add minutes.

## Microwave Oven Cancel

Touching the Microwave Oven Cancel pad cancels any function except for Timer and Control Lock functions. It will not erase the time of day.

The microwave oven may also be stopped during a cooking cycle by opening the door. The cycle can be resumed by closing the door and touching EASY MINUTE START, or cancelled by closing the door and touching MICROWAVE OVEN CANCEL.

## Clock

This is a 12 hour clock and does not show a.m. or p.m.

### To Set:

Before setting, make sure the microwave oven, lower oven and Timer are off.

1. Touch CLOCK SET/START.
2. Touch the number pads to set the time of day.
3. Touch CLOCK SET/START or START.

### To Remove:

1. Touch CLOCK SET/START and hold for 5 seconds.
2. To turn clock back on, touch CLOCK SET/START.

## Tones

Tones are audible signals indicating the following:

**One tone**

- Valid pad touch
- Function has been entered
- Function has been exited

**Four tones**

- End of cooking cycle
- End of timer countdown
- Reminder tones that sound every minute after a cooking cycle ends until the door is opened or MICROWAVE OVEN CANCEL is touched.

## Timer

The Timer can be set in minutes and seconds, up to 99 minutes 59 seconds, or in hours and minutes, up to 99 hours 59 minutes, and counts down the set time. The Timer does not start or stop the microwave oven.

When the Timer is in use, the microwave oven can still operate.

**To Set:**

1. Touch TIMER SET START once for minutes and seconds, and twice for hours and minutes.

   If no action is taken after one minute, the display will return to the time of day mode.
2. Touch the number pads to set the length of time.
3. Touch TIMER SET START.

   The display will show the time counting down.

   When the set time ends, “END” will appear on the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.
4. Touch TIMER CANCEL anytime to cancel the Timer.

The time can be reset during the countdown by repeating the above steps.

## Control Lock

The Control Lock shuts down the control panel pads to prevent unintended use of the microwave oven.

When the control is locked, only the Clock, Timer, and Start pads will function.

The Control Lock is preset unlocked, but can be locked.

**To Lock/Unlock Control:** Before locking, make sure the microwave oven and lower oven are off. Touch and hold CONTROL LOCK (number pad 3) for five seconds until one tone sounds and “CONTROL LOCK” and a lock icon (on some models) appear on the display. Repeat to unlock. “CONTROL LOCK” and the lock icon will disappear from the display and a single tone will sound.

# BEFORE USING

A magnetron in the oven produces microwaves which reflect off the metal floor, walls and ceiling and pass through the turntable and appropriate cookware to the food. Microwaves are attracted to and absorbed by fat, sugar and water molecules in the food, causing them to move, producing friction and heat which cooks the food.

- Never lean on or allow children to swing on the oven door.
- Do not operate microwave oven when it is empty.
- Heated liquids can splash out during and after heating. Use of a wooden stir stick placed in the cup or bowl during heating may help to avoid this.
- The turntable must be in place and correct side up when oven is in use. Do not use if turntable is chipped or broken. See “Assistance or Service” section to reorder.
- Baby bottles and baby food jars should not be heated in the oven.
- Clothes, flowers, fruit, herbs, wood, gourds, paper, including brown paper bags and newspaper should not be dried in the oven.
- Do not use the microwave oven for canning, sterilizing or deep frying. The oven cannot maintain appropriate temperatures.
- Paraffin wax will not melt in the oven because it does not absorb microwaves.
- Use oven mitts or pot holders when removing containers from oven.
- Do not overcook potatoes. At the end of the recommended cook time, potatoes should be slightly firm. Let potatoes stand for five minutes. They will finish cooking while standing.
- Do not cook or reheat whole eggs or eggs inside the shell. Steam build-up in whole eggs may cause them to burst. Cover poached eggs and allow a standing time.

## Food Characteristics

When microwave cooking, the amount, size and shape, starting temperature, composition and density of the food affect cooking results.

**Amount of Food**

The more food heated at once the longer the cook time. Check for doneness and add small increments of time if necessary.

**Size and Shape**

Smaller pieces of food will cook more quickly than larger pieces and uniformly shaped foods cook more evenly than irregularly shaped food.

**Starting Temperature**

Room temperature foods will heat faster than refrigerated foods and refrigerated foods will heat faster than frozen foods.

**Composition and Density**

Foods high in fat and sugar will reach a higher temperature and heat faster than other foods. Heavy, dense foods, such as meat and potatoes, require a longer cook time than the same size of a light, porous food, such as cake.

# Cooking Guidelines

### Covering
Covering food helps retain moisture, shorten cook time and reduce spattering. Use the lid supplied with cookware. If lid is not available, wax paper, paper towels or plastic wrap approved for microwaves may be used. Plastic wrap should be turned back at one corner to provide an opening to vent steam.

### Stirring and Turning
Stirring and turning redistributes heat evenly to avoid overcooking the outer edges of food. Stir from outside to center. If possible, turn food over from bottom to top.

### Arranging
If heating irregularly shaped or different sized foods, the thinner parts and smaller sizes should be arranged toward the center. If cooking several items of the same size and shape, place them in a ring pattern, leaving the center of the ring empty.

### Piercing
Before heating, use a fork or small knife to pierce or prick foods that have a skin or membrane, such as potatoes, egg yolks, chicken livers, hot dogs, and sausage. Prick in several places to allow steam to vent.

### Shielding
Use small, flat pieces of aluminum foil to shield the thin pieces of irregularly shaped foods, bones and foods such as chicken wings, leg tips and fish tail. See “Aluminum Foil and Metal” first.

### Standing Time
Food will continue to cook by the natural conduction of heat even after the microwave cycle ends. The length of standing time depends on the volume and density of the food.

# Cookware and Dinnerware

Cookware and dinnerware must fit on the turntable. Always use oven mitts or pot holders when handling because any dish may become hot from heat transferred from the food. Do not use cookware and dinnerware with gold or silver trim. Use the following chart as a guide, then test before using.

| MATERIAL | RECOMMENDATIONS |
|---|---|
| Aluminum Foil, Metal | See “Aluminum Foil and Metal” section. |
| Browning Dish | Bottom must be at least 3⁄16 in. (5 mm) above the turntable. Follow manufacturer’s recommendations. |
| Ceramic Glass, Glass | Acceptable for use. |
| China, Earthenware | Follow manufacturer’s recommendations. |
| Melamine | Follow manufacturer’s recommendations. |
| Paper Towels, Dinnerware, Napkins | Use non-recycled and those approved by the manufacturer for microwave oven use. |
| Plastic Wraps, Bags, Covers, Dinnerware, Containers | Use those approved by the manufacturer for microwave oven use. |
| Pottery and Clay | Follow manufacturer’s recommendations. |
| Styrofoam® | Do not use in oven. |
| Straw, Wicker, Wooden Containers | Do not use in oven. |
| Wax Paper | Acceptable for use. |

**To Test Cookware or Dinnerware for Microwave Use:**

1. Put cookware or dinnerware in oven with 1 cup (250 mL) of water beside it.
2. Cook at 100% cooking power for 1 minute.

Do not use cookware or dinnerware if it becomes hot and the water stays cool.

# Aluminum Foil and Metal

Always use oven mitts or pot holders when removing dishes from the microwave oven.

Aluminum foil and some metal can be used in the oven. If not used properly, arcing (a blue flash of light) can occur and cause damage to the oven.

### OK for Use

Racks and bakeware supplied with the oven, aluminum foil for shielding, and approved meat thermometers may be used with the following guidelines:

- Never allow aluminum foil or metal to touch the inside cavity walls, ceiling or floor.
- Always use the turntable.
- Never allow contact with another metal object during cooking.

### Do Not Use

Metal cookware and bakeware, gold, silver, pewter, non-approved meat thermometers, skewers, twist ties, foil liners such as sandwich wrappers, staples and objects with gold or silver trim or a metallic glaze should not be used in the oven.

## Cooking Power

Many recipes for microwave cooking specify which cooking power to use by percent, name or number. For example, 70%=7=Medium-High.

Use the following chart as a general guide for the suggested cooking power of specific foods.

| PERCENT/ NAME | NUMBER | USE |
|---|---|---|
| 100%, High (default setting) | 10 | Quick heating convenience foods and foods with high water content, such as soups, beverages and most vegetables. |
| 90% | 9 | Cooking small tender pieces of meat, ground meat, poultry pieces and fish fillets.<br>Heating cream soups. |
| 80% | 8 | Heating rice, pasta or casseroles.<br>Cooking and heating foods that need a cook power lower than high. For example, whole fish and meat loaf. |
| 70%, Medium-High | 7 | Reheating a single serving of food. |
| 60% | 6 | Cooking sensitive foods such as cheese and egg dishes, pudding and custards.<br>Cooking non-stirrable casseroles, such as lasagna. |
| 50%, Medium | 5 | Cooking ham, whole poultry and pot roasts.<br>Simmering stews. |
| 40% | 4 | Melting chocolate.<br>Heating bread, rolls and pastries. |
| 30%, Medium-Low, Defrost | 3 | Defrosting bread, fish, meats, poultry and precooked foods. |
| 20% | 2 | Softening butter, cheese, and ice cream. |
| 10%, Low | 1 | Taking chill out of fruit. |

**To Set a Cooking Power other than 100%:**

1. Touch the number pads to set a length of time to cook.
2. Touch MICRO COOK POWER.
3. Touch the number pad using the Cooking Power chart.
4. Touch EASY MINUTE START.

   The display will count down the cook time.

   When the cycle ends, “END” will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.
5. Touch MICROWAVE OVEN CANCEL or open the door to clear the display and/or stop reminder tones.

# MICROWAVE OVEN USE

## Cooking

**To Use:**

1. Touch the number pads to set a length of time to cook.

   Touch MICRO COOK POWER to set a cooking power other than 100%. Touch the number pad(s) using the Cooking Power chart.
2. Touch EASY MINUTE START.

   The display will count down the cook time.

   When the cycle ends, “END” will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.
3. Touch MICROWAVE OVEN CANCEL or open the door to clear the display and/or stop reminder tones.

The cook time and cooking power can be changed after touching START/ENTER without interrupting cooking.

**To Change Cook Time:** Touch MICRO and enter the new cook time within 5 seconds, or touch EASY MINUTE START once for each additional minute of cook time required.

**To Change Cooking Power:** Touch MICRO COOK POWER and enter the new cooking power using the Cook Power Chart. Touch EASY MINUTE START.

## Custom Cook

Times and cooking powers have been preset for 8 microwavable foods. Use the following chart as a guide.

| FOOD | CODE | QUANTITY | PREPARATION |
|---|---|---|---|
| Frozen Entrée | 1 | 9 oz (240 g), 11 oz (311 g), 16 oz (425 g) | Follow package instructions. |
| Casserole | 2 | 2 cups (500 mL), 4 cups (1 L), 6 cups (1.5 L), 8 cups (2 L) | To reheat, cover with lid or vented plastic wrap. Stir before serving. |
| Frozen Vegetables | 3 | 1 to 4 cups (250 mL-1 L) | Cook, covered, in micro-wave safe container. Stir. Recover. Let stand for 3 min. |
| Bacon | 4 | 1, 2, 3, 4, or 6 strips | Cook, covered with a paper towel on micro-wave safe dish |
| Fresh Vegetables | 5 | 1 to 4 cups (250 mL-1 L) | Cook, covered, in micro-wave safe container. Stir. Recover. Let stand for 3-5 min. |
| Frozen Burrito | 6 | 1, 2, 3, or 4 | Follow package directions. |
| Hot Dogs | 7 | 1, 2, 4, or 6 | Pierce with fork. Cook, covered with a paper towel on micro-wave safe dish. |
| Baked Potatoes | 8 | 1 to 6 | Pierce with fork several time. Wrap in foil after cooking, and let stand for 5 min. |

**To Use Custom Cook:**

1. Touch CUSTOM COOK.
2. Touch CUSTOM COOK again to scan and select food settings.

   The code number represents the number of times CUSTOM COOK must be touched to select the food type. For example, in order to cook casserole, CUSTOM COOK must be touched twice.
3. Touch number pads to enter quantity

   or

   Touch QUANTITY (number pad “0”) to scan and select quantity settings. For example, to select the quantity of 4 cups, QUANTITY must be touched twice.
4. Touch EASY MINUTE START or wait 5 seconds and the microwave oven will start automatically.

   The display will count down the cook time.

   When the cycle ends, “END” will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.
5. Touch MICROWAVE OVEN CANCEL or open the door to clear the display and/or stop reminder tones.

For more information on cooking different foods using the manual microwave function, see “Microwave Cook Chart” at the end of the “Microwave Oven Use” section.

## Cooking in Stages

The microwave oven can be set to cook at different cooking powers for various lengths of time, up to three stages.

**To Cook in Stages:**

1. Touch the number pads to set a length of cook time for the first stage.
2. Touch MICRO COOK POWER and then select a cook power (if other than 100%) from the Cook Power Chart.

   If the cook time needs to be changed after setting the cook power, wait for “TIME” to appear in the display, and enter a new cook time.
3. When “TIME” appears in the display, begin setting the second stage by touching MICRO.
4. Repeat steps 1 through 3 above to set the second and third stages.

   When finished programming the various cooking stages, touch EASY MINUTE START.

   The display will count down the cook time in each cycle. One short tone will sound between stages.

   When the cycle ends, “END” will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.

   Cook time may be changed during any cycling stage by touching MICRO, and then entering the new time within 5 seconds. Time may be added in one-minute increments by touching EASY MINUTE START during the cycling stage.
5. Touch MICROWAVE OVEN CANCEL or open the door to clear the display and/or stop reminder tones.

## Custom Reheat

Times and cooking powers have been preset for reheating 8 food types. Use the following chart as a guide.

| FOOD | CODE | QUANTITY |
|---|---|---|
| Dinner Plate | 1 | 1 to 2 servings |
| Bread | 2 | 1 to 6 slices |
| Meats | 3 | 1 to 6 servings |
| *Cheese Dip | 4 | 1 to 3 cups (250 - 750 mL) |
| *Soup | 5 | 1 to 4 cups (250 mL-1 L) |
| *Sauce | 6 | 1 to 3 cups (250 - 750 mL) |
| Pizza | 7 | 1 to 2 servings |
| Beverage | 8 | Serving Temperature<br>■ Coffee ■ Warm<br>■ Tea ■ Hot<br>■ Hot Chocolate ■ Very Hot |

* Four tones will sound at the midpoint of the reheat cycle, and "STIR" will appear in the display. Stir food if desired, close door, and touch EASY MINUTE START.

**To Custom Reheat Foods:**

1. Touch CUSTOM REHEAT.

   Touch CUSTOM REHEAT again to scan and select reheat food settings.

   The code number represents the number of times CUSTOM REHEAT must be touched to select the food type. For example, in order to reheat a dinner plate, CUSTOM REHEAT must be touched once.

2. Touch number pads to enter quantity (in servings, strips or cups)

   or

   Touch QUANTITY (number pad "0") to scan and select quantity settings. For example, to select the quantity of 2 servings, QUANTITY must be touched twice.

   Touch EASY MINUTE START or wait 5 seconds and the microwave oven will start automatically.

   The display will count down the reheat time.

   When the cycle ends, "END" will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.

3. Touch MICROWAVE OVEN CANCEL or open the door to clear the display and/or stop reminder tones.

**To Custom Reheat Beverages:**

1. Touch CUSTOM REHEAT.
2. Touch CUSTOM REHEAT until the reheat setting for beverages "BEVRG" is reached (eight times).
3. Touch CUSTOM REHEAT until the desired beverage appears on the display (once for coffee, twice for tea, or three times for hot chocolate).
4. Touch CUSTOM REHEAT until the desired serving temperature appears on the display (once for warm, twice for hot, or three times for very hot).

   Touch EASY MINUTE START or wait 5 seconds and the microwave oven will start automatically.

   The display will count down the reheat time.

   When the cycle ends, "END" will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.

5. Touch MICROWAVE OVEN CANCEL or open the door to clear the display and/or stop reminder tones.

For more information on reheating different foods using the manual microwave function, see "Microwave Reheat Chart" at the end of the "Microwave Oven Use" section.

## Custom Defrost

The Custom Defrost feature can be used, or the microwave oven can be manually set to defrost by using 30% cook power.

- Food should be 0°F (-18°C) or colder at defrosting for optimal results.
- Unwrap foods and remove lids (from fruit juice) before defrosting.
- Shallow packages will defrost more quickly than deep blocks.
- Separate food pieces as soon as possible during or at the end-of-cycle for more even defrosting.
- Foods left outside the freezer for more than 20 minutes or frozen ready-made food should not be defrosted using the Custom Defrost feature, but should be defrosted manually.
- Use small pieces of aluminum foil to shield parts of food such as chicken wings, leg tips and fish tails. See "Aluminum Foil and Metal" first.

**CUSTOM DEFROST CHART**

The Custom Defrost system has six categories: Meat, Poultry, Fish, Bagel, Fruit Juice, and Roll/Muffin. Use the following chart as a guide.

| FOOD SETTING | CODE | WEIGHT OR QUANTITY |
|---|---|---|
| *Meats | 1 | .1 to 6.6 lbs (28 g to 3 kg) |
| *Poultry | 2 | .1 to 6.6 lbs (28 g to 3 kg) |
| *Fish | 3 | .1 to 4.4 lbs (28 g to 1.34 kg) |
| **Bagel | 4 | 1 to 6 pieces |
| Fruit Juice | 5 | 6, 12, or 16 oz (170, 340, or 454 g) |
| Roll/Muffin | 6 | 1 to 6 pieces |

*See Preparation chart at end of "Custom Defrost" section for cuts, sizes, and instructions.

**Bagel quantity settings 1 and 2 may appear to have longer defrost times than necessary, however, longer times use less cooking power.

**To use Custom Defrost:**

1. Touch CUSTOM DEFROST.
2. Touch the number pad from the Custom Defrost chart above

   or

   Touch CUSTOM DEFROST control repeatedly to scroll through foods.
3. Touch the number pads to enter the weight or quantity. See Custom Defrost chart above.

   or

   Touch QUANTITY to select quantity.
4. Touch EASY MINUTE START.

   The display will count down the defrost time. For better results, a preset standing time is included in the defrosting time. This may make the defrosting time seem longer than expected.

   When the cycle ends, “End” will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.
5. Touch MICROWAVE OVEN CANCEL or open the door to clear the display.

The cook time can be changed during the defrosting cycle without interrupting cooking.

**To Change Defrost Time:** Touch COOK POWER repeatedly to scroll through “MORE”, “LESS”, or “NORML” time.

### MEAT, POULTRY AND FISH DEFROST PREPARATION

Use the following chart as a guide when defrosting meat, poultry, or fish. When setting the Custom Defrost cycle, the net weight must be entered in pounds and tenths of pounds.

| **MEAT** | |
|---|---|
| *Beef:* ground, steaks, roast, stew | The narrow or fatty areas of irregular shaped cuts should be shielded with foil before defrosting.<br>Do not defrost less than ¼ lb (113 g) or two 4 oz (113 g) patties.<br>Place all meats, except stew cubes and bulk sausage, on microwavable roasting rack provided with the microwave oven.<br>Place stew cubes and bulk sausage in microwavable baking dish. |
| *Lamb:* stew and chops | |
| *Pork:* chops, ribs, roasts, sausage | |
| **POULTRY** | |
| *Chicken:* whole and cut up | Place on microwavable roasting rack, chicken breast-side up.<br>Remove giblets from whole chicken. |
| *Cornish hens* | |
| *Turkey:* breast | |
| **FISH** | |
| *Fillets, Steaks, Whole, Shellfish* | Place in microwavable baking dish. |

## Popcorn

- Do not use regular paper bags or glass utensils.
- Pop only one package of popcorn at a time.
- Follow manufacturer’s instructions when using a microwave popcorn popper.
- Listen for popping to slow to 1 pop every 1 or 2 seconds. Do not repop unpopped kernels.
- Use fresh bags of popcorn for optimal results.
- Cooking results may vary by brand and fat content.

Popping time has been preset based on commercially packaged microwave popcorn. The oven is preset for the 3.5 oz (99 g) size, but can be changed. Use the following chart as a guide.

| BAG SIZE | CODE | TOUCH PAD |
|---|---|---|
| 3.5 oz (99 g) | 1 | Once |
| 3.0 oz (85 g) | 2 | Twice |
| 1.75 oz (50 g) | 3 | Three times |

**To Pop Popcorn:**

1. Touch POPCORN (3 SIZES).

   The microwave oven will be set to automatically begin the pop setting for the 3.5 oz (99 g) bag size.

   Touch POPCORN (3 SIZES) repeatedly to scan and select bag size

   or

   Touch number pad from chart to manually select bag size.
2. Touch START/ENTER or wait 5 seconds for the popping to begin automatically.

   The display will count down the popping time.

   Time may be added to popping time by touching EASY MINUTE START during or after popping.

   When the popcorn cycle ends, “END” will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.
3. Touch OFF/CANCEL or open the door to clear the display and/or stop reminder tones.

## Keeping Food Warm

**⚠WARNING**

**Food Poisoning Hazard**

**Do not let food sit in oven more than one hour before or after cooking.**

**Doing so can result in food poisoning or sickness.**

Cooked food can be kept warm in the microwave oven for up to 99 minutes.

Foods that are cooked covered and complete meals on dinner plates should be covered while being kept warm. Pastry items such as pies and turnovers should be uncovered while being kept warm.

**To Keep Food Warm:**

1. Set keep-warm time, up to 99 minutes.
2. Set cook power at 10% (number pad "1").
3. Touch EASY MINUTE START.

   The display will count down the warming time.

   When the cycle ends, "End" will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.
4. Touch MICROWAVE OVEN CANCEL or open the door to clear the display.

To program keep-warm at the end of a cooking cycle, set the time (up to 99 minutes) and the cook power (10%) as the last cooking stage. See "Cooking in Stages" section.

## Crisp

The Crisp feature uses the broil element and microwaves to crisp and brown foods. Crisp can be used to saute meats and vegetables, pan-fry bacon and eggs, and to crisp and brown pizza and cheese sandwiches. Always use the crisper pan. See the "Crisper Pan and Handle" section before using.

**To Crisp:**

Before Crisping, brush crisper pan with ½ tsp (3 mL) of oil or spray with nonstick cooking spray. Arrange food on crisper pan, and place pan on turntable.

1. Touch CRISP.
2. Touch the number pads to enter a length of time to cook in minutes and seconds. The time can be set up to 90 minutes.
3. Touch EASY MINUTE START.

   The "USE PAN" prompt will appear in the display for 4 seconds, then the display will count down the cook time.

   Time may be added during cooking by touching EASY MINUTE START.

   When the cycle ends, "End" will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.
4. Touch MICROWAVE OVEN CANCEL or open the door to clear the display.

The "USE PAN" prompt may be disabled by touching and holding the number pad "2" for 5 seconds. Repeat to re-enable.

**CRISPING CHART**

Times are approximate and may be adjusted for individual tastes.

| FOOD | COOK TIME | PREPARATION |
|---|---|---|
| Pizza, refrigerated or fresh<br>12 in. (30 cm)<br>9 in. (23 cm) | <br>9 minutes<br>7 minutes | Sprinkle crisper pan with corn meal. Add additional time for thick crust and reduce time for thin crust |
| Puff Pastry Fruit Turnovers, 4 Frozen | 10 to 12 minutes | |
| Turkey Breast, boneless | 10 to 12 minutes per pound (453 g) | Place turkey in center of crisper pan. Internal temperature should be 170°F (77°C) |

## Broil

The Broil feature uses the broil element to cook and brown 1 to 4 small pieces of food at a time. Always use the broiling grid. The Crisper Pan may be used with the Broil function to catch drippings from the food. See "Grids" section before using.

- Avoid opening the door often.
- For even browning, turn food over halfway through cooking.

**To Broil:**

Before Broiling, remove turntable support. See "Parts and Features" for location. Replace turntable in oven, then preheat oven for 2 to 3 minutes. Turntable will not turn during broiling. Place all food on front half of broiling grid. Position grid with food on it so that the food is directly under the broil element.

1. Touch BROIL.
2. Touch the number pads to enter a length of time to cook in minutes and seconds, up to 90 minutes.
3. Press EASY MINUTE START.

   The "USE GRID" prompt will appear on the display for 4 seconds, then the display will count down the cook time.

   Time may be added during cooking by touching EASY MINUTE START.

   When the cycle ends, "End" will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.
4. Touch MICROWAVE OVEN CANCEL or open the door to clear the display.

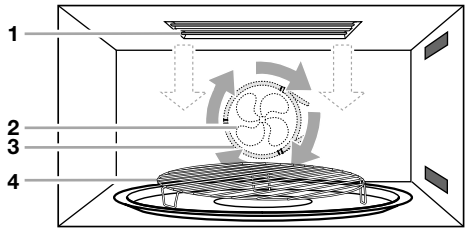
The "USE GRID" prompt may be disabled by touching and holding the number pad "2" for 5 seconds. Repeat to re-enable.

**BROILING CHART**

Times are approximate and may be adjusted for individual tastes.

| FOOD | COOK TIME | PREPARATION |
|---|---|---|
| Garlic Toast or Open Face Sandwiches | 2 to 3 minutes | |
| Steaks, 2 top sirloin, ¾ in. (2 cm) thick, 8 oz. (227g) portions | Medium doneness<br>Side 1: 10 minutes<br>Side 2: 8 minutes | Trim excess fat and score edges. Let stand 1 minute before serving. |

## Convection Cooking




*1. Broil Element*
*2. Convection Fan*
*3. Convection Element (on some models)*
*4. Convection Grid*

Convection Cooking uses the convection element (on some models) and the fan. Hot air is circlulated throughout the oven cavity by the fan. The constantly moving air surrounds the food to heat the outer portion quickly.

The Convect function may be used to cook small amounts of food on a single rack.

- Always use the Convection Grid.
- Do not cover Turntable or Convection Grid with aluminum foil.
- Do not use light plastic containers, plastic wrap or paper products. All heat proof cookware or metal utensils can be used in convection cooking, but metal utensils cannot be used in microwave cooking. Round pizza pans are excellent for convection cooking.
- Use convection cooking for items such as souffles, breads, cookies, angel food cakes, pizza, and most meats and fish.
- No special techniques are needed to adapt standard oven recipes to convection cooking, although some temperatures might need lowering, and some cooking times reduced.
- This oven may be preheated in the same way that standard oven is preheated. (Most recipes for baked goods call for preheating.)

**To Convect Cook with Preheat:**

1. Position convection grid on turntable in microwave oven and close the door.
2. Touch CONVECT QUICK REHEAT twice.

   The cook temperature setting may be changed as desired from 170°F to 450°F (75°C to 232°C) by touching the number pads at this time.
3. Touch EASY MINUTE START.

   The display will show the “TIME” prompt.
4. Touch number pads to enter length of time to cook, in hours and minutes, up to 4 hours.
5. Touch EASY MINUTE START.

   When the temperature reaches 170°F (75°C), the display will show the preheating temperature in 5°F (-15°C) increments until the set cooking temperature is reached.

   When preheating is complete, one tone will sound, and the display will show the cooking time.
6. Place food or bakeware on convection grid and close the door.
7. Touch EASY MINUTE START.

   The display will count down the cook time.

   Each time the door is opened during cooking, the EASY MINUTE START pad must be touched to restart cooking.

   When the cycle ends, “End” will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.
8. Touch MICROWAVE OVEN CANCEL or open the door to clear the display.

**To Convect Cook without Preheat:**

1. Position convection grid on turntable in microwave oven, place food or bakeware on convection grid, and close the door.
2. Touch CONVECT QUICK REHEAT once.

   The cook temperature setting may be changed as desired from 170°F to 450°F (75°C to 232°C) by touching the number pads at this time.
3. Touch EASY MINUTE START.

   The display will show the “TIME” prompt.
4. Touch number pads to enter length of time to cook, in hours and minutes, up to 4 hours.
5. Touch EASY MINUTE START.

   When the temperature reaches 170°F (75°C), the display will show the preheating temperature in 5°F (-15°C) increments until the set cooking temperature is reached.

   The display will count down the cook time.

   Each time the door is opened during cooking, the EASY MINUTE START pad must be touched to restart cooking.

   When the cycle ends, “End” will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.
6. Touch MICROWAVE OVEN CANCEL or open the door to clear the display.

## MICROWAVE COOK CHART

These times are approximate and may need to be adjusted to suit individual taste.

| FOOD | COOK TIME | COOK POWER |
|---|---|---|
| **Meats, Poultry, Fish, Seafood** | | |
| Bacon (per slice) | 45 sec to 1 min 15 sec per slice | 100% |
| Ground Beef for Casseroles (1 lb [.45 kg]) | 4 to 6 min | 100% |
| Ground Beef Patties (2)<br>Ground Beef Patties (4) | 1st side 2 min, 2nd side1½ to 2½ min<br>1st side 2½ min, 2nd side 2 to 3 min | 100%<br>100% |
| Meat Loaf (1½ lbs [.7 kg]) | 13 to 19 min | 70% |
| Chicken Pieces<br>Internal temperature should be 185ºF (85ºC) after standing. | 6 to 9 min/lb (454 g) | 100% |
| Turkey Breast<br>Internal temperature should be 185ºF (85ºC) after standing. | 5 min, then<br>8 to 12 mins | 100%,<br>70% |
| Fish Fillets (1 lb [.45 kg]) | 5 to 6 min | 100% |
| Scallops and Shrimp (1 lb [.45 kg]) | 3½ to 5½ min | 100% |
| **Vegetables** | | |
| Beans, Green or Yellow (1 lb [.45 kg]) | 6 to 12 min | 100% |
| Broccoli (1 lb [.45 kg]) | 6 to 10 min | 100% |
| Carrots (1 lb [.45 kg]) | 8 to 12 min | 100% |
| Cauliflower (medium head) | 6 to 9 min | 100% |
| Corn on the Cob (2)<br>Corn on the Cob (4) | 4 to 9 min<br>6 to 16 min | 100%<br>100% |
| Potatoes, Baked (4 medium) | 13 to 19 min | 100% |
| Summer Squash (1 lb [.45 kg]) | 3 to 8 min | 100% |
| **Other** | | |
| Applesauce (4 servings) | 7 to 9 min | 100% |
| Baked Apples (4) | 4 to 6 min | 100% |
| Chocolate (melt 1 square) | 1 to 2 min | 50% |
| Eggs, Scrambled (2)<br>(4) | 1 min 15 sec to 1 min 45 sec<br>2 to 3 min | 100%<br>100% |
| Hot Cereals (1 serving)<br>(4 servings) | 1½ to 5 min<br>4½ to 7 min | 100%<br>100% |
| Nachos (large plate) | 1½ to 2½ min | 50% |
| Water for Beverage (1 cup [250 mL])<br>(2 cups [500 mL]) | 2½ to 4 min<br>4½ to 6 min | 100%<br>100% |

## MICROWAVE REHEAT CHART

These times are approximate and may need to be adjusted to suit individual taste. If using Broil to reheat, do not cover food.

| FOOD/STARTING TEMPERATURE | COOK TIME | COOK POWER | PREPARATION |
|---|---|---|---|
| **Meat** (Chicken pieces, chops, hamburgers, meat loaf slices) | | | Cover loosely. |
| 1 serving/Refrigerated | 1-2 min | 70% | |
| 2 servings/Refrigerated | 2½-4½ min | 70% | |
| **Meat Slices** (Beef, ham, pork, turkey) | | | |
| 1 or more servings/Room Temp. | 45 sec-1 min per serving | 50% | Cover with gravy or wax paper. |
| 1 or more servings/Refrigerated | 1-3 min per serving | 50% | Check after 30 sec per serving. |
| **Stirrable Casseroles and Main Dishes** | | | |
| 1 serving/Refrigerated | 2-4 min | 100% | |
| 2 servings/Refrigerated | 4-6 min | 100% | Cover. Stir after half the time. |
| 4-6 servings/Refrigerated | 6-8 min | 100% | |
| **Nonstirrable Casseroles and Main Dishes** | | | |
| 1 serving/Refrigerated | 5-8 min | 50% | |
| 2 servings/Refrigerated | 9-13 min | 50% | Cover with wax paper. |
| 4-6 servings/Refrigerated | 13-16 min | 50% | |
| **Soup, Cream** | | | |
| 1 cup (250 mL)/Refrigerated | 3-4½ min | 50% | Cover. Stir after half the time. |
| 1 can (10 oz [284 mL])/Room Temp. | 5-7 min | 50% | |
| **Soup, Clear** | | | |
| 1 cup (250 mL)/Refrigerated | 2½-3½ min | 100% | Cover. Stir after half the time. |
| 1 can (10 oz [284 mL]) | 4-5½ min | 100% | |
| **Pizza (Medium slice)** | | | |
| 1 slice/Room Temp. | 15-25 sec | 100% | |
| 2 slices/Room Temp. | 30-40 sec | 100% | |
| 1 slice/Refrigerated | 30-40 sec | 100% | |
| 2 slices/Refrigerated | 45-55 sec | 100% | |
| **Vegetables** | | | |
| 1 serving/Refrigerated | 45 sec-1½ min | 100% | Cover. Stir after half the time. |
| 2 servings/Refrigerated | 1½-2½ min | 100% | |
| **Baked Potato** | | | Cut lengthwise, then several |
| 1/Refrigerated | 1-2 min | 50% | times crosswise. Cover with wax |
| 2/Refrigerated | 2-3 min | 50% | paper. |
| **Breads (Dinner or breakfast roll)** | | | Wrap single piece in paper |
| 1 roll/Room Temp. | 8-12 sec | 50% | towel. Place several pieces on |
| 2 rolls/Room Temp. | 11-15 sec | 100% | paper towel, then cover with |
| 4 rolls/Room Temp. | 18-22 sec | 100% | another paper towel. |
| **Pie** | | | |
| Whole/Refrigerated | 5-7 min | 70% | |
| 1 slice/Refrigerated | 30 sec | 100% | |

# MICROWAVE OVEN CARE

## General Cleaning

**IMPORTANT:** Before cleaning, make sure all controls are off and the oven is cool. Always follow label instructions on cleaning products.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

### OVEN CAVITY

Do not use soap-filled scouring pads, abrasive cleaners, steel-wool pads, gritty wash cloths or some paper towels. Damage may occur.

The area where the oven door and frame touch when closed should be kept clean.

**Average soil**

- Mild, non-abrasive soaps and detergents:

  Rinse with clean water and dry with soft, lint-free cloth.

**Heavy soil**

- Mild, non-abrasive soaps and detergents:

  Heat 1 cup (250 mL) of water for 2 to 5 minutes in oven. Steam will soften soil. Rinse with clean water and dry with soft, lint-free cloth.

**Odors**

- Lemon juice or vinegar:

  Heat 1 cup (250 mL) of water with 1 tablespoon (15 mL) of either lemon juice or vinegar for 2 to 5 minutes in oven.

### STAINLESS STEEL EXTERIOR (on some models)

Do not use soap-filled scouring pads, abrasive cleaners, Cooktop Polishing Creme, steel-wool pads, gritty wash cloths or some paper towels. Damage may occur.

Rub in direction of grain to avoid damaging.

- Stainless Steel Cleaner & Polish (not included):

  See “Assistance or Service” section to order.

- Liquid detergent or all-purpose cleaner:

  Rinse with clean water and dry with soft, lint-free cloth.

- Vinegar for hard water spots

### OVEN DOOR EXTERIOR

- Glass cleaner and paper towels or non-abrasive plastic scrubbing pad:

  Apply glass cleaner to soft cloth or sponge, not directly on panel.

### TURNTABLE

Do not operate the microwave without the turntable in place.

- Mild cleanser and scouring pad
- Dishwasher

### CRISPER PAN

- Mild cleanser and scouring sponge
- Dishwasher

### GRIDS

- Steel wool pad
- Dishwasher

# TROUBLESHOOTING

**Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.**

### Nothing will operate

- **Has a household fuse been blown or has the circuit breaker been tripped?**
  Replace the fuse or reset the circuit.
- **Is the appliance wired properly?**
  See Installation Instructions provided with your microwave oven.

### Oven will not operate

- **Is the door completely closed?**
  Firmly close door.
- **Is the electronic oven control set correctly?**
  See “Microwave Oven Control Panel” section.
- **Is the Control Lock set?**
  See “Control Lock” section.
- **Is the magnetron working properly?**
  Heat 1 cup (250 mL) of cold water for 2 minutes at 100% cooking power. If water does not heat, call for service. See “Assistance or Service” section.

### Oven makes humming noise

- This is normal and occurs when the transformer in the magnetron cycles on.

### Oven door looks wavy

- This is normal and will not affect performance.

### Turntable will not operate

- **Is the turntable properly in place?**
  Make sure turntable is correct-side up and is sitting securely on the turntable support.
- **Is the turntable support operating properly?**
  Remove turntable. Remove and replace turntable support. Replace turntable. Put in 1 cup (250 mL) of water, then restart oven. If still not working, call for service. See “Assistance or Service” section. Do not operate the oven without turntable and turntable support working properly.

### Turntable rotates both directions

- This is normal and depends on motor rotation at beginning of cycle.

### Display shows messages

- **Is the display showing an "Oven Status" screen, with a letter/number code and instruction to inform KitchenAid?** The oven has detected an internal problem. It has run a self-checking program and displayed the error. Call for service. See "Assistance or Service" section.

### Display shows time countdown, but oven is not operating

- **Is the Timer in use?** See "Timer" section.

### Tones are not sounding

- **Are tones turned off?** See "Tones" section.

### Sparks during broiling

- Sparking is caused by the burning off of fat from previous cooking, and will stop once all the fat has been burned off.

### Cooking times seem too long

- **Is the cooking power set properly?** See "Cooking Power" section.
- **Are large amounts of food being heated?** Larger amounts of food need longer cooking times.
- **Is the incoming voltage less than specified in "Microwave Oven Safety"?** Have a qualified electrician check the electrical system in the home.

### Radio or TV Interference

- **Is the microwave oven plugged into the same outlet?** Try a different outlet.
- **Is the radio or TV receiver near the microwave oven?** Move the receiver away from the microwave oven, or adjust the radio or TV antenna.
- **Are the microwave oven door and sealing surfaces clean?** Make sure these areas are clean.

# ASSISTANCE OR SERVICE

Before calling for assistance or service, please check "Troubleshooting." It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

### If you need replacement parts

If you need to order replacement parts, we recommend that you only use factory specified parts. These factory specified parts will fit right and work right because they are made with the same precision used to build every new KITCHENAID® appliance.

To locate factory specified parts in your area, call our Customer Interaction Center telephone number or your nearest KitchenAid designated service center.

## In the U.S.A.

Call the KitchenAid Customer Interaction Center toll free:

**1-800-422-1230.**

**Our consultants provide assistance with:**

- Features and specifications on our full line of appliances.
- Installation information.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors, and service companies. KitchenAid designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

  To locate the KitchenAid designated service company in your area, you can also look in your telephone directory Yellow Pages.

### For further assistance

If you need further assistance, you can write to KitchenAid with any questions or concerns at:

KitchenAid Brand Home Appliances
Customer Interaction Center
553 Benson Road
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

## In Canada

For product related questions, please call the KitchenAid Canada Customer Interaction Center toll free:
**1-800-461-5681** 8:30 a.m. - 5:30 p.m. (EST)

**Our consultants provide assistance with:**

- Features and specifications on our full line of appliances.
- Referrals to local dealers.

### For parts, accessories and service in Canada

Call **1-800-807-6777.** KitchenAid designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in Canada.

### For further assistance

If you need further assistance, you can write to KitchenAid Canada with any questions or concerns at:

Customer Interaction Center
KitchenAid Canada
1901 Minnesota Court
Mississauga, Ontario L5N 3A7

Please include a daytime phone number in your correspondence.

### Replacement Parts & Accessories

| Part/Accessory | Part No. |
|---|---|
| Glass Turntable | 4375405 |
| Turntable Support (Shaft) | 4375407 |
| Turntable Rollers (Ring) | 4375406 |
| Crisper Pan | 4393536 |
| Broiling Grid | 4452220 |
| Stainless Steel Cleaner & Polish | 8171420 |

# KITCHENAID® COMBINATION MICROWAVE WARRANTY

## ONE-YEAR FULL WARRANTY

For one year from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid will pay for factory specified parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by a KitchenAid designated service company.

## SECOND THROUGH FIFTH YEAR LIMITED WARRANTY

In the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid will pay for factory specified parts for the microwave magnetron tube, any electric oven element and the solid state touch control system to correct defects in materials or workmanship.

## SECOND THROUGH TENTH YEAR LIMITED WARRANTY

In the second through tenth years from date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid will pay for factory specified parts for the stainless steel oven cavity/inner door if the part rusts through due to defects in materials or workmanship.

**KitchenAid will not pay for:**

1. Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace house fuses or correct house wiring, or to replace owner-accessible light bulbs.
2. Repairs when your appliance is used in other than normal, single-family household use.
3. Pickup and delivery. Your appliance is designed to be repaired in the home.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, improper installation, acts of God or use of products not approved by KitchenAid or KitchenAid Canada.
5. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. In Canada, travel or transportation expenses for customers who reside in remote areas.
8. Any labor costs during the limited warranty periods.

## KITCHENAID AND KITCHENAID CANADA SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states or provinces do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.

**Outside the 50 United States and Canada, this warranty does not apply. Contact your authorized KitchenAid dealer to determine if another warranty applies.**

If you need service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Assistance or Service" section or by calling the KitchenAid Customer Interaction Center, **1-800-422-1230** (toll-free), from anywhere in the U.S.A. In Canada, contact your designated KitchenAid Canada Appliance service company or call **1-800-807-6777**.

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**Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service.**

Write down the following information about your appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label/plate, located on your appliance as shown in the "Parts and Features" section.

**Dealer name** _____

**Address** _____

**Phone number** _____

**Model number** _____

**Serial number** _____

**Purchase date** _____

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